

Bàrbara Forés *en moviment*

1_ Garnatxa Blanca

2019

WEATHER REPORT Rainy and very humid autumn until mid-November. Very dry winter, spring with very little rain and summer also dry and extremely warm. The amount of usable water for the vineyard has been only 376.50 liters per squaremeter. During the month of September, we had 54 liters of rain. The extreme heatwave that we suffered end of June, caused significant burns in some grape varieties, especially cariñena. Sprouting of the vines in the third week of March and blossoming in mid of May. Veraison at the end of July. The vines have developed small branches and loose bunches of grapes. Outstanding health of the vineyard all year, although we had a very little production.

THE VINEYARD: LO COSTER DE LA COMA D'EN BONET This is a small sloping plot located at the end of the *Comes d'En Bonet*, to the northeast of Gandesa. A Coma is a small depression that has formed in very rainy seasons (end of the Quaternary). The central part of the Coma is the one that collects all the water, while the part that we cultivate is the side slope of the Coma. **LOAM SOILS:** a combination of gravel, clay, sand and limestone. The size of the plot is half a hectare. Organic and dry farming.

GRAPE VARIETY White Grenache, planted during the 1940s.

HARVEST DATE 3th september 2019.

WINEMAKING PROCESS Orange Wine. White Grenache (skin-macerated) fermentation during 31 days with indigenous yeast in a stainless steel tank and aged on its lees for 10 months.

BOTTLED 31th july 2020. Not clarified, unfiltered. Not added sulphites.

PRODUCTION 297 bottles.

ANALYTIC DATA

Alcoholic content 14'5°

PH 3'23

ATT 4'3 gr/l

Volatile acidity 0'59 gr/l

Residual sugar 2'4 mg/l

Gandesa, october 2021

